



## WHAT'S NEW IN SCHOOL NUTRITION

MONTHLY WEBINAR, JANUARY 25, 2016

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## WELCOME!!

- To a resource for new and not so new school nutrition managers.
- To a monthly live link to the Bureau of Nutrition and Health Services.
- To a forum for you to ask questions and get answers.

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## HOUSEKEEPING

- Handouts posted on website
- All participants are muted. 
- To ask a question, click on Questions & Answers

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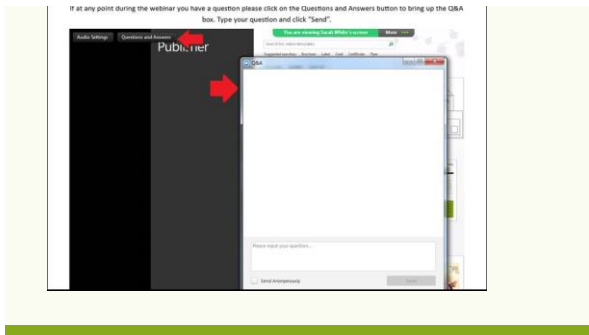
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#### THIS WEBINAR AND TRAINING DOCUMENTATION FOR USDA PROFESSIONAL STANDARDS

- Document the time you spend watching this webinar or other webinars presented by our Bureau.
- Documentation in handouts
- Learning Objectives for today are under Program Management (3200) and Human Resources and Staff Training (3400)

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#### USDA PROFESSIONAL STANDARDS TRAINING OBJECTIVES FOR THIS WEBINAR

- **Program Management (3200)**  
Participants will be able to effectively manage staff and resources.
- **Human Resources and Staff Training (3400)**  
Participants will be able to implement human resources management practices through maintenance and familiarity with current personnel policies and procedures and support employees through training and retention strategies.

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## MONTHLY MEMO UPDATE

- Sent to designated Authorized Representative and Food Service Director in IowaCNP
- Contact [patti.harding@iowa.gov](mailto:patti.harding@iowa.gov) to receive these
- History for last 5 years on
  - <https://www.educateiowa.gov>

## Questions about Monthly Memos???

[illegible]

\*Annual requirements apply to the 12 months between July 1 and June 30.

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Effective July 1, 2015

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Key Areas	Training Topics
Nutrition – 1000	Menu Planning (1100) Nutrition Education (1200) General Nutrition (1300)
Operations – 2000	Food Production (2100) Serving Food (2200) Cashier and Point of Service (2300) Purchasing/Procurement (2400) Receiving and Storage (2500) Food Safety and Hazard Analysis and Critical Control Point (HACCP) (2600)
Administration – 3000	Free and Reduced-Price Meal Benefits (3100) Program Management (3200) Financial Management (3300) Human Resources and Staff Training (3400) Facilities and Equipment Planning (3500)
Communications and Marketing – 4000	Communications and Marketing (4100)

#### TRAINING TOPICS BY KEY AREA

Use the learning objectives associated with these training areas to guide choices for training.

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#### PROFESSIONAL STANDARDS WEB SITES

USDA

<http://professionalstandards.nal.usda.gov/>

Iowa

<https://www.educateiowa.gov/pk-12/nutrition-programs/professional-standards-school-nutrition>

Institute of Child Nutrition

[www.theicn.org](http://www.theicn.org)

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Questions about Professional Standards???

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- Monthly memo update
- Background on the PLE Tool and School Meals Reimbursement
- How to complete the PLE Tool
- Additional Financial Matters in School Nutrition Programs
- Good background information for this webinar is [Financial Implications for School Nutrition](#) webcast

**WHAT'S NEW IN  
SCHOOL NUTRITION  
FEBRUARY 22**

Registration link on calendar  
OR  
Link on Education Events-  
Nutrition

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**HAVE FUN DOING GREAT THINGS FOR KIDS!**

JANUARY 25, 2016

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